AGRICULTURAL.

TOPICS OF INTEREST RELATIVE TO FARM AND GARDEN.

TO GET RID OF SORREL.

If the land is plowed deeply and the sorrel turned under so that the roots are exposed to the frost, and salt is scattered over the ground at the rate of one peck to every two rods square, the sorrel will be completely killed. No doubt more sorrel will appear from the seed in the ground, but if manure is put on and the land put in corn and kept well hoed the young plants will be easily killed. Sorrel in lawns and paths may be killed out by scattering salt over it. The grass will not be injured unless the salt is used too freely, but plenty of salt will destroy grass in the pathways.—*New York Times.*

SMUT IN WHEAT.

Smut in wheat was once a great cause of loss and complaint, and it was found that the smut increased when smutty seed was used. I found by making a strong brine with blue vitriol dissolved in it, putting it in a tub large enough to hold a tight basket in which the seed wheat was placed—the wheat stirred and skimmed, then raised out of the brine and allowed to drain, when it was poured out or put in bags and so remained twelve to tweuty-four hours, and then sown in the usual manner. I never found this to fail as a remedy in wheat. The strong brine was useful to float out light and probably diseased grains, and also to perfectly introduce the vitriol to all the grains of wheat. Two years ago, thinking of this, I poured my seed corn on the floor and poured among it a solution of blue vitriol and gave it a good stirring. But it will be seen that that way of applying the vitriol did not surely reach every grain. The result was much less smut than in former years.—*Hoard's Dairyman.*

MAKING PORK TOO FAT.

The evil of over-fattening pork is less common than it used to be. Two reasons have combined to make lean meat more popular. The doctors taught that it was more healthful and nutritious than the fat, and about the same time the use of other oils decreased the price of lard so that excessive fat pork was neither profitable nor needed. The change in ways of feeding has also had something to do with making pork more wholesome. Corn is no longer the exclusive food even for fattening. The best practice now is to feed the rations that will make hogs grow and keep thrifty from the time it is born until it is killed. There may be exceptions to this in animals kept for breeders; but all others should be fat enough for use from the time they are the right size for roasting. By the liberal use of milk, oatmeal and peas growth is promoted, along with at all times enough fat to make delicious pork, far better than that made by starving the animal while young, and over-feeding with corn as they become older.

HOW TO SHIP GAME.

During cold weather game birds of all kinds should not be drawn. Before being packed they should be thoroughly cold and dry. Smooth the feathers down nicely and pack them in their natural shape as much as possible. Do not place the head under the wing, as it is quite apt to bleed and cause a bad spot on the side of the bird. Late in the season it is well to wrap in paper prairie chickens, partridge and quail. Buyers then give such the preference, but during the fore part of the season, when the weather is more changeable, the paper proves damaging to the keeping of the game. Barrels are favorable packages for prairie chickens, but partridge and quail should be packed in boxes, not over three to four dozen each for the former, and ten to fifteen dozen for the latter; avoid as far as possible putting more than one kind of game in a package. Pigeons, during the early part of the season, should be shipped with their feathers on; but when the weather becomes warm they should be plucked and packed in ice.—*American Cultivator.*

SUBSOIL PLOWING.

Very much has been said and written on the advantages to be derived from breaking up the hard, compact subsoil underlying the stratum cultivated. Commonly, subsoils will be found lacking in the elements of fertility, and bringing them to the surface will usually be found detrimental rather than otherwise. Where there has been a continuous shallow plowing of the surface soil for years a slightly deeper plowing will add to the feeding area of the plants, but unless the surface soil is itself rich it must be accompanied by liberal manuring. As the great bulk of the roots of our cultivated plants grow naturally near the surface, it seems to me that subsoiling for the purpose of increasing the feeding area is not of sufficient importance to pay the expense; we must look somewhere else for its benefits if it has enough to recommend it for general adoption. It is now coming to be pretty well understood that when a crop has carried off from a soil of moderate fertility the plant food that has been used up in its production it must be supplied from an outside source and cannot be obtained simply by deep plowing, whether the subsoil is brought to the surface or simply stirred up and left in its place. So far as my own observation and little experience go, the advantages of subsoiling mainly consist in affording additional storage for water that may be drawn upon by the roots of plants in seasons of drought; and in season of excessive moisture the subsoiling may itself be injurious.—*New York World.*

POINTS ABOUT POULTRY.

I have learned to choose such pullets for eggs as in some respects resemble a typical dairy cow. They incline to wedge-shape, being light and rather narrow in front, and very wide and low down behind. Their legs are rather short and set wide apart. These are the principal characteristics of good layers and breeders. Carefully avoid the leggy, high-built, reared-up hen of the game-cock style. They may make good racers, flyers or fighters, but they are rarely good layers or profitable market birds. It is the short-legged, heavy-set motherly-looking hen that shells out the eggs, attends strictly to business when sitting, and is successful in rearing a family. I have learned, too, that a laying hen eats little more than one not laying, and also that it is a very easy matter to reduce the profit of a flock of twenty to zero by keeping five or six chronic non-layers among them.

Before marketing surplus fowls fatten them. This is best done by inclosing in a small yard where they can obtain little exercise and feeding liberally with mixed grain, corn, oats and wheat, with occasional rations of boiled potatoes or other vegetables, chopped apples, etc. But right here is where the greatest caution must be exercised, or you will kill the entire lot in less than a week. When a fowl is being fattened remember that it must have plenty of coarse gravel, broken crockery or glass to enable it to grind the increased quantity of food you give it. And also it must have abundance of pure water. With a sufficiency of these requisites, and a variety of food, a fowl will fatten nicely in about two weeks, and will then sell for the top prices, while a common, skinny cull will not fetch enough to pay for catching it.—*Examiner.*

THE PROPER CARE OF A COLT.

We will start with the suckling at the day of its birth, and presume that it is of good parentage, both sire and dam, that it is sound and able to stand and walk within fifteen minutes after it breathes. At the age of a week most farmers come to work the dam and let the suckling follow around as best he can, and at the age of four months, the colt being then of sufficient age to wean, the dam has performed a good summer's work, worked just as hard as her gelding mate with no colt. This method is entirely wrong. The heated blood, tiresome labor of both mare and colt is really killing both.

The mare and colt during the first four, five or six months should be kept in good pasture where there is plenty of good water and shade. While it may be practicable to wean the colt at four months, we certainly prefer six, and now comes the most important period of the entire five years of the colt's growth, and if starved or stunted the first winter it never fully recovers. Not only the size, but the whole frame of the animal is injured, never to be regained.

The colt should be fed on plenty of good, clean hay, plenty of water at all times, and we would give half and half of ground oats and wheat bran twice a day, about two quarts at a mess. We give this dry, but if scalded and then cooled it will be better. A well-to-do farmer told me once, this would be too much; I think he was right for the first week or two, but certainly not for the cold winter days, nor the spring either. I asked him what damage it would do; his answer was too rapid a growth. He had previously told me that he would treat a colt as he would a boy. I asked him if he ever knew too big a growth of boy, but to this there was no answer. The colt should have a warm place to protect himself from cold weather and storms, a bed of dry straw or sawdust to sleep upon, or to lie down at pleasure; he must not be confined to the stable, but have a yard; or, better still, an open field to run in; in no case should he be allowed to stand on a hard floor.—*Dunton's Spirit.*

FARM AND GARDEN NOTES.

A hornless bull is a safeguard to human life.

To cure scaly legs in fowls, rub with kerosene and lard.

Overfed fowls will not lay well, and, in cases of the larger breeds especially, they are more liable to die from apoplexy.

If you have not been converted to sheltering cows see how much they shrink in their milk the first cold storm they are in.

To insure a good supply of eggs make the poultry house warm and free from draughts and vary the food as much as may be.

The aeration of fresh-drawn milk is the only expedient known to properly expel the animal heat and to lesson the tang of undesirable odors.

To use bulls for breeding purposes younger of age than three years old is an act directly in opposition to the principles of progressive breeding.

Five average "native" cows, fed on the fat of the farm, will pay better returns than ten grade animals, whose staff of life is a hay-rick and straw stack.

The carrot is the root crop preferred by horses. The made of feeding carrots to horses is to chop them fine and give each horse half a peck three times a week.

If the farmer were obliged to buy the vetegables used in his family through the year, he would begin to understand how much money there is in a good garden.

Farm-dairying has got to be as thoroughly systemized as we hope to make the manufacture of butter and cheese, before a perfect uniformity of dairy products can ever be looked for.

Whenever stock is ready for market they should be sold. After a certain stage is reached, every day they are fed increases the cost proportionately, and this without a corresponding profit.

While it is best to allow the stock to run out in the pastures as long as the weather will permit, they should not be allowed either in the fields or pastures after the ground gets soft from the fall rains.

To feed upon the ground is a waste, because more or less is tramped down under foot and lost. Tight boxes for grain and good racks or mangers for hay will be profitable, because they lessen the waste.

There is no economy in supplying more bedding than is necessary to make comfortable. Such a plan only increases the expense and the quantity of material to be handled without a corresponding benefit.

Alfalfa hay is one of the best hog-feeds that can be used. Swine relish it, and if it is fed to them liberally they will take on flesh as rapidly as on corn diet. Besides hogs never suffer with cholera while feeding on alfalfa.

When it is remembered that a ton of corn is to be hauled to town, and for it less than a ton of coal hauled back, it will be apparent that corn is much the cheaper of the two on a farm a few miles out. This test of actual value and of cost should determine the course to pursue.

A Thief Detected.

"I'll tell you how I ran down a thief recently," said the man in the Lewiston police station. "I lost $80 in money. I did not say a word. I did not even tell my wife. I hardly told myself. The other day, two years after the occurrence, a woman in my neighborhood said: 'By the way, did you ever find out who stole your $80?' I looked her in the face and said: 'I never did until just this minute.' She turned as pale as a ghost, and the result was that she paid me $80 and interest on the same for two years."

HOUSEHOLD MATTERS.

EGG SCALLOPS.

Boil five eggs three minutes; when cold, remove the shells, and chop the eggs up roughly. Have ready a teacupful of mashed potatoes, and one of well-boiled rice; mix thoroughly together, add a teaspoonful of vinegar, the same of Worcestershire sauce, pepper, salt, and a tablespoonful of melted butter. Mix well, then put into scallop shells, if you have them; if not, any gem or muffin pans will do. Sprinkle bread crumbs over the top, and a few bits of butter, and bake to a light brown.—*Housekeeper.*

VEAL PIE.

Cut a breast of veal small, and put it in a stew-pan with hot water to cover it; add to it a tablespoonful of salt, and set it over the fire; take off the scum as it rises; when the meat is tender turn it into a dish to cool, take out all the small bones, butter a tin or earthen basin or pudding-pan, line it with a pie paste, lay some of the parboiled meat in to half fill it; put bits of butter the size of hickory-nuts all over the meat; shake pepper over, dredge wheat-flour over until it looks white, then fill it nearly to the top with some of the water in which the meat was boiled; roll a cover for the top crust, puff paste it, giving two or three turns, and roll it to nearly half an inch thickness; cut a slit in the centre and make several small incisions on either side of it; lay some skewers across the pie, put the crust on, trim the edges neatly with a knife; bake one hour in a quick oven. A breast of veal will make two two-quart-basin pies; half a pound of nice corned pork, cut in thin slices and parboiled with the meat will make it very nice, and very little, if any, butter will be required for the pie; when pork is used, no other salt will be necessary.—*Prairie Farmer.*

WHIPPED CREAM.

Any good rich cream will easily whip to a froth, and when once prepared may be kept in a cold place till wanted. As long as it remains sweet it will not separate or go back. Even after it sours it often remains stiff, so it is no test of its sweetness for it to remain so. Pure cream from the milk of an Alderney cow is usually too rich to whip well, and a little water must be added to it. Try it first, and if it seems rich and heavy, likely to turn buttery with whipping, add a very small portion of water to a certain part, and try to whip that. In whipping cream skim off the beaten cream as it rises, and rest it on a seive to drain. There will always be a little liquid in any cream that will not turn to froth. This is excellent in coffee. Pile the whipped cream in a bowl, and set on the ice till needed. It makes an excellent dessert sauce, and is a delicious addition to the top of a cup of chocolate, or to a cup of breakfast coffee. There are few better dishes for dessert than charlotte russe, yet the average housekeeper dreads this dessert, because she is not accustomed to whipping cream. In the city some trouble may be experienced in getting cream rich enough to whip well, but there can be none in the country, as the cream from the milk of an ordinary cow will easily whip to a froth. A dish containing the cream to be whipped had better be set in a pan of snow or cracked ice to facilitate the process. This is necessary to success in summer, and a wise precaution in winter.—*New York Tribune.*

HOUSEHOLD HINTS.

Boiling water for half an hour will destroy all disease germs.

Cure a stiff neck with a plaster of mustard and warm molasses.

Oilcloths will last longer if one or two layers of wadded carpet-lining are laid under them.

Borax, ammonia and oat meal will soften hard water, which dries the skin when washed in.

After water-soaked shoes are dry, give them a rubbing with kerosene oil to remove the hardness.

Brighten the eyes by bathing them in cold water, and always press them toward the nose when drying.

Rub weak spines with a mixture of a pinch of salt, tablespoonful of brandy, and a teacup of water.

Cure a tickling in the throat with a pinch of dry pulverized borax placed on the tongue and slowly dissolved.

To remove coffee stains, put thick glycerine on the wrong side of the article and wash out in lukewarm water.

Olive oil saturated with camphor makes an excellene application for inflammatory swellings, also rubbing rheumatic joints.

Lay a piece of cold charcoal on a burn, and the pain will immediately cease; keep it on for one hour and the wound is healed.

Tea leaves are good to scatter over carpets before sweeping, not only to freshen the colors, but also to prevent the dust arising.

If one wishes to cool a hot dish in a hurry, it will be found that if the dish be placed in a vessel full of cold, salty water it will cool far more rapidly than if it stood in water free from salt.

Discolored tea and coffee pots may be cleaned by filling them with water in which two or three teaspoonfuls of wood ashes have been placed, and letting it boil up, then wash thoroughly with hot soapsuds and rinse.

One may utilize old matting which is no longer fresh enough to look well, by putting it under carpets. It can be cleaned perfectly by washing it on both sides with hot salt and water; hang it on a line outdoors to dry.

Silk must never be ironed, as the heat takes all the life out of it and makes it seem stringy and flabby. If, however, you wish to press out old bits of silk and ribbon for fancy work, use an iron only moderately hot, and place two thicknesses of paper between that and the silk.

Boys Battle With a Wolf.

George and Charles Gray, two Arkansas boys, have had a terrible battle with a big she wolf. They were out in the woods on the Boston Mountains, some twenty miles north of Fort Smith, when they came across what they supposed were two puppies, lying under the ledge of a rock. They caught the animals, which snarled and bit viciously, and then started for home. The puppies, however, were in reality a pair of cub wolves, and after the boys had gone but a short distance they were attacked by the mother of the cubs, which bit and scratched both the boys terribly. The youths, however, drew their pocket knives, and after a hard combat managed to kill the mother wolf.

Speculating On Misfortune.

Business is business, no doubt, says Alfred Trumble, in the New York *News*, but I question if there could be anything more unscrupulous and morally criminal than the alacrity with which many druggists jump up the prices of medicines whenever a phenomenal demand for them arises. They claim the right to an incredible profit on prescriptions, and they want to levy the same profit on ready-made drugs. They say that it is costly to compound a prescription, and calmly extort from the sick the same proportion of profit for quinine powders that they scoop out of a jar, or pills that they buy at the factory by the cask. There was a popular riot once in Paris on this very account, and the Government stepped in and filed the teeth of these sharks. Everybody appreciates the value and the merit of a good druggist, just as he does that of a good doctor, and nobody with a grain of reason in his composition is likely to grudge the reward of his services to suffering humanity. But when the druggist undertakes to speculate on general misfortune it is a very different matter. The doctor does not double his fees during an epidemic. On the contrary, the doctor treats many patients out of pure humanity who will never, he is well aware, compensate him. Professional honor and a sense of duty are his motives. I believe druggists claim to be professional men, too. There are a good many of them who would just now profitably extract a lesson from the doctor's code of honor in professional practice.

Why We Are Right-Handed.

Primitive man, being by nature a fighting animal, fought for the most part at first with his canine teeth, his nails and his fists till in process of time he added those early and natural weapons the further persuasions of a club or shillelah.

And if you fight you soon learn to protect the most exposed and vulnerable portion of your body. Or if you do not, natural selections manages it for you by killing you off as an immediate consequence.

To the boxer, wrestler, hand-to-hand combatant, the most vulnerable portion is undoubtedly the heart. A hard blow, well delivered on the left breast, will easily kill, or, at any rate, stun, even a strong man. Hence from an early period men have used the right hand to fight with, and have employed the left arm chiefly to cover the heart and to parry a blow aimed at that specially vulnerable region. And when weapons of offence and defence supersede mere fists and teeth, it is the right hand that grasps the spear or sword, while the left holds over the heart for defence the shield or buckler.

From this simple origin, then, the whole vast difference of right and left in civilized life takes its beginning. At first, no doubt, the superiority of the right hand was only felt in the manner of fighting. But that alone gave it a distinct pull and paved the way at last for the supremacy elsewhere.—*Journal of Health.*

Cigar-Box Wood.

"Over 20,000,000 cigars are manufactured every day in the United States alone," said a prominent dealer the other day, "and this enormous number requires in the neighborhood of 400,000 boxes for their keeping. Consequently there are over 200 factories in the country turning out boxes as fast, or faster, than cigars are made to fill them. And it is surprising what an extensive and expensive plant is required for the making of cigar boxes. A complete box-making plant is a planing mill, silk spinning mill and a printing establishment combined. Besides putting the pieces of wood together, a fully equipped factory weaves and fixes up its own silk ribbon wrappers, and does its own printing. The wood of which these boxes are made come from Mexico, Central America and the West Indies. The manufacturers use very little besides red cedar, and that kind of timber is rather scarce in this country. They buy the wood for these boxes in large heavy logs, and cut them up to suit themselves. Only the cheaper grades of boxes are made from poplar cut in the West, which is afterward stained to imitate the red cedar. But the only real good wood for packing cigars is the cedar which comes from Mexico, Central America and the West Indies. The cedar wood has a peculiar pungent odor, which adds very much to the taste and flavor of a good cigar.—*St. Louis Star-Sayings.*

In order thoroughly to realize ourselves, we must be conscious of our absorption, or at least of our inclusion, in a greater and grander system than that of our individual surroundings; in order to find our lives, we must first discover the art of losing them.

General Deodoro da Fonseca, President of the Republic of Brazil, is much like a bird of prey in appearance. The chief feature of his face is a thin, high nose, very much hooked, above which his small, keen eyes watch restlessly all that is going on.

SHE COULDN'T WAIT.

Lady—"I want to sit for a picture."

Artist—"I shall be very glad to paint you if you will wait a week, until I finish the one I am at work on now."

Lady—"Oh, my! I couldn't wait that long. Why, I promised to be home at dinner at five o'clock!"